

Standard	Aspect	Criterion	Interpretation	Measurement method	Sanction
Not for publication. No rights can be derived from these criteria. Subject to inaccuracies and amendments.					
<b>Exclusion criteria</b>					
UIT01	Other activities	No other activities that are inconsistent with the Animal Protection Society's policy are carried out at the slaughterhouse.	Activities that are inconsistent with the Animal Protection Society's policy include but are not limited to: - Keeping fur animals for production purposes; - Keeping laying hens in enriched cages (permitted in the Netherlands until 01-01-2021) and colony systems (successor of the enriched cage and the only permitted form of "battery hen farming" in the Netherlands as of 2021). The identification code stamped on the egg starts with the number 3; - Keeping wild animals for production purposes; - Keeping geese or ducks for the production of geese or duck liver; - The breeding of endangered species, such as eel; - Keeping beef cattle with a double muscled factor, having a high incidence of Cesarean sections, for instance Belgian Blues and Verbeterd Roodbonts; - Other activities that are (or may be) contrary to the policy of the Animal Protection Society.	Check whether the farm performs any other activities that are inconsistent with the Animal Protection Society's policy.	Exclusion
UIT04	Slaughter without stunning	Slaughter without prior stunning is not allowed in the slaughterhouse. All animals (Better Life and non-Better Life) slaughtered at the location are stunned prior to slaughter.	This applies to the entire slaughterhouse and all animals (BLk and non-BLk eligible) slaughtered at that location.	Make sure that all animals (BLk and non-BLk) are stunned before being slaughtered at the slaughter location.	Exclusion
<b>General</b>					
SV001a	Reporting requirement	The BLk participant is obligated to inform the Certification Body and the Better Life Foundation in writing of every change that affects or may affect their participation in the Better Life label or the Better Life certification.	Consequences include, but are not limited to: a. Temporary or permanent termination of the farm, regardless of the reason; b. Transfer of the farm to a new legal entity/owner; c. Changes to the KvK (Chamber of Commerce) number and/or KvK branch number; d. Loss of a recognition or a certificate which means the farm can no longer meet the Better Life criteria; f. Etc.	Make sure that changes that affect participation in BLk from the previous year are reported to the Certification Body and Better Life Foundation.	AR
SV001b	EC approval number	The slaughterhouse is approved by the competent authority of the EU Member State concerned in accordance with the European Hygiene Regulations.	The slaughterhouse can demonstrate its certification through an EC approval number. The competent authority that issues the EC approval numbers in the Netherlands is the NVWA. A list of the slaughterhouses approved by the NVWA can be found on the website <a href="http://www.nvwa.nl">www.nvwa.nl</a> .	Verify that the slaughterhouse has an EC approval number. Note down the EC approval number.	Suspension
SV001c	Contract with the Better Life Foundation	The slaughterhouse has a contract with the Better Life Foundation for the use of the collective "Better Life" label.		Check whether there is a contract (application form) and/or whether it has been signed by both parties (the BLk slaughterhouse and the Better Life Foundation).	Suspension
SV001d	Approval from Better Life Foundation	The slaughterhouse has been approved by the Better Life Foundation for the relevant scope (type of animal and number of stars).	An approval letter has been received from the Better Life Foundation for the scope (type of animal and number of stars) of the: 1. delivered Better Life animals; 2. supplied Better Life products.	Check whether there is an approval letter for the relevant scope (type of animal and number of stars) of the Better Life animals delivered and the Better Life products supplied.	Suspension
SV001e	Cooperation	The slaughterhouse is obliged to provide full cooperation and grant access to the slaughterhouse to BLk inspectors who perform inspections on behalf of the Certification Body or the Better Life Foundation.	If the inspectors are refused access to the slaughterhouse and/or cooperation is not forthcoming, the slaughterhouse will be excluded from participation unless it can rely on force majeure.		Exclusion
SV001f	IKB Pig or GFSI recognised certificate	The business has a valid IKB Varken Slachterijen (pig slaughterhouse) certificate or a GFSI-recognised certificate (e.g. BRC, IFS or FSSC 22000).	The slaughterhouse is checked and certified annually on the basis of the IKB Varken Slachterijen (pig slaughterhouse) criteria of the GFSI-recognised standard.	Check this on the basis of a recent assessment letter/valid IKB Varken Slachterijen (pig slaughterhouse) or a GFSI recognised (e.g. BRC, IFS or FSSC 22000) certificate. Write down the date until which the certificate is valid.	Suspension

Quality manual					
SV002	Quality manual	Critical procedures are documented in the quality manual.	<p>These critical procedures at least describe:</p> <ol style="list-style-type: none"> <li>1. Method of registering and deregistering suppliers and customers with the Better Life Foundation;</li> <li>2. Method of approving products and forms of communications;</li> <li>3. Method of entry check and registration;</li> <li>4. Method of dealing with animals that, during the entry check, do not recognisably meet the Better Life scope, including the relevant number of stars;</li> <li>5. Method of channelling;</li> <li>6. Method of handling causality animals;</li> <li>7. Method of unloading;</li> <li>8. Method of transport;</li> <li>9. Method of stunning and killing animals;</li> <li>10. The procedure to follow in the case of an unsuccessful stunning and/or failed bleeding;</li> <li>11. An emergency plan that is followed when the slaughter or stunning process is stopped for whatever reason (e.g. in case of a deviation/defect in the stunning/killing system);</li> <li>12. Method and frequency of calculating cross-check/mass balance;</li> <li>13. Method of devaluation of Better Life products.</li> </ol> <p>There is at least a description of:</p> <ol style="list-style-type: none"> <li>a. what needs to be done;</li> <li>b. how and how often this occurs;</li> <li>c. who is responsible;</li> <li>d. who carries it out.</li> </ol>	Make sure that the quality manual contains descriptions of the critical processes.	AR
SV002a	Evaluation of procedures	Each quarter, the work activities, and any shortcomings/problems from the previous quarter are evaluated in the presence of the animal welfare officer, among others, and the procedures are adjusted when necessary.	<p>The evaluation includes at least the following work activities (based on a representative sample and the recorded surveillance footage):</p> <ol style="list-style-type: none"> <li>a. the unloading of animals in the enclosure;</li> <li>b. the relocation of the animals from the enclosure to the stunning area;</li> <li>c. the stunning, including the arrival at the stunning area;</li> <li>d. the hoisting of the animals after stunning;</li> <li>e. the bleeding of the animals.</li> </ol> <p>The recorded surveillance footage is used for this purpose.</p>	Every quarter, verify that the specified work activities and abnormalities/problems are evaluated and, where appropriate, the procedures are adjusted.	AR
Channelling of Better Life animals/meat					
SV003	Channelling system	The slaughterhouse has a channelling process that ensures throughout the entire production process (from entry check, waiting period in the enclosure, slaughtering process, storage, cutting and sending) that a visible, strict separation between pigs/meat with different Better Life scopes (pigs/meat with 1, 2 or 3 stars) and non-Better Life eligible pigs/meat.	<p>The channelling system for Better Life animals/meat is specified in the quality manual.</p> <p>This quality manual must encompass the whole procedure of channelling and identification of various Better Life scopes (pigs with 1, 2 or 3 stars) and non-BLK eligible pigs/meat from delivery to cutting and sending. This separation is demonstrated through channelled slaughter, coloured labels, stickers, stamps, marking the first and last carcass with a label or ribbon, etc.</p>	Check whether a procedure for the channelling system is in place and that, during the entire production process, there is a strict separation on the basis of the channelling system specified in the quality manual.	RI
SV007	Visible separation of BLK and non-BLK animals/meat	The slaughterhouse, throughout the entire production process, has a visible, strict separation between pigs/meat with different Better Life scopes (pigs/meat with 1, 2 or 3 stars) and non-Better Life pigs/meat.	Throughout the production process (from entry check, waiting in the enclosure, slaughtering, storage, cutting and sending) work activities are in accordance with the channelling system laid down in the quality manual. Separation may be indicated by means of coloured labels, stickers, stamps, coloured crates, coloured crate bags, etc.	Check the production process to ensure that strict separation is maintained. Note the way in which the slaughterhouse identifies Better Life pigs/pig meat and separates them from non-BLK pigs/meat. Note the identification procedure for slaughter line, cutting and storage.	Suspension
SV008	devaluation of animals/meat	The procedure for the devaluation of animals/meat is clearly defined in writing.	The time and method (identification) of devaluation must be included in the procedure.	Check whether the procedure exists. Not applicable if no meat is devaluated.	AR
SV009	Registration of devaluated meat	The weight in kilograms of devaluated meat is registered.	It must be traceable where in the production process the devaluation took place. BLK products that are devaluated to a lower number of stars must be entered as a sale for the original number of stars and as a purchase for the lower, new number of stars.	Ensure that the devaluation is registered. Not applicable if no meat is devaluated.	RI
SV010	Better Life label (BLK)	The Better Life product is supplied with the accompanying Better Life scope (the type of animal and number of stars) with the correct number of stars or fewer stars in a text or label for business-to-business dealings or with a label for consumer packaging.	This designation is included on the products themselves and on the accompanying packing slip and invoice.	For at least 3 days of the previous year, check whether the indication on the products is the same as that on the accompanying documents.	Suspension
Cross-check					
SV011	Number of recieved animals versus slaughtered animals	The number of recieved Better Life animals is greater than or equal to the number of slaughtered Better Life animals / produced Better Life carcasses.		For at least 3 days of the previous year, check whether the number of produced Better Life carcasses is greater than or equal to the number of recieved Better Life animals. Make a note of your findings.	Suspension

SV012	Number of delivered kg versus slaughtered kg	The weight in kilograms of delivered Better Life animals is greater than or equal to the number of kilograms of slaughtered Better Life animals / produced carcasses and/or meat.		For at least 3 days of the previous year, check whether the delivered kilograms of Better Life animals is greater than or equal to the number of produced kilograms of Better Life carcasses/meat. Make a note of your findings.	Suspension
SV013	Frequency of cross-check	The slaughterhouse carries out a quantity check at least once per quarter on the basis of a cross-check.		Make sure that a cross-check is carried out at least once per quarter.	Suspension
SV014	Cross-check procedure	The slaughterhouse has a procedure for cross-checking the quantity of BLK eligible slaughtered/boned meat and BLK eligible delivered meat.	<p>A specified cross-check/mass balance is prepared at item level (technical part) or on a kilogram basis. The cross-check/mass balance is prepared separately for each scope (type of animal and number of stars).</p> <p>The meat parts (including cutting loss, drying loss, waste loss, cooking loss and/or devaluation, etc.) of all variants of the product (purchase and sale items numbers) are included in this cross-check/mass balance. Any non-BLK ingredients that are added (e.g. marinade, batter, breadcrumbs, herbs, water, etc.) are not included in this cross-check/mass balance.</p> <p>BLK products that are devaluated to fewer stars must be included in the mass balance (entered as a sale for the original number of stars and as a purchase for the lower, new number of stars).</p> <p>The cross-check/mass balance is calculated as follows: <math>(Y - X) / X * 100\%</math>  <math>X = \text{initial BLK stock} + \text{BLK purchases} + \text{BLK products devaluated to this number of stars}</math>  <math>Y = \text{BLK final stock} + \text{BLK sales} + \text{BLK products devaluated to fewer or no stars} + \text{possible BLK losses}</math>  The outcome of the cross-check/mass balance should be zero or negative.</p> <p>Frequency of cross-check/mass balance:  If production takes place more than once a month, then a cross-check/mass balance for the entire previous month is required at least every month.  If production takes place once a month or less, then a cross-check/mass balance for the entire previous quarter is required at least every quarter.</p>	Compare practice to procedure and make a note of your findings.	AR
SV015	Explanation of any cross-check differences	The cross-check must be documented and a substantiated statement must be provided to explain any differences. The cross-check must account for a reasonable waste percentage.	A difference in the cross-check must be explained. Reasons may include the disruption of production or products that are unfit for consumption, etc.	Check the waste percentage and determine if this is defined, recorded and substantiated. Note waste percentage, deviations, and notable issues.	AR
<b>Employees</b>					
SV016	Duties and competencies	A description of tasks, competencies and responsibilities regarding work activities in the context of the Better Life label are laid down in the quality manual.		Verify that such a definition is included in the quality manual.	AR
SV017	Animal welfare officer	During the slaughter process, at least one animal welfare officer is present at all times in the workplace of the slaughterhouse.	<p>The slaughter process begins at unloading and ends at killing the animals. The certificate "animal welfare officer" should be obtained before the first BLK animals are slaughtered.</p> <p>Only certificates issued by training institutes that have been "recognised" by the competent authority from the appropriate European Member State, for the EU Regulation 1099/2009 concerning the protection of animals at the time of slaughter.</p> <p>The certificate "Animal officer" of Bristol University is accepted. This can also be obtained through a course given by Bristol University in the Netherlands. In the Netherlands, this is SVO (www.svo.nl).</p>	Make sure that, during the slaughter process, there is an animal welfare officer present in the workplace of the slaughterhouse. Write down the name of the animal welfare officer as well as the training they follow and the date of their training.	Exclusion
SV019	Animal welfare officer competencies	The animal welfare officer ensures the welfare of the animals and is authorised to intervene.		Check that the animal welfare officer oversees the welfare of the animals.	Exclusion

SV020	Animal welfare training	Staff dealing with living animals must have a certificate of professional competence in relation to animal welfare for slaughterhouse staff.	<p>The certificate is from a training course approved by the competent authority in the framework of EU regulation 1099/2009.</p> <p>In the Netherlands, the training course from the Slagers Vak Opleiding (SVO) is approved by the NVWA in the framework of EU regulation 1099/2009.</p> <p>Staff members that work with live animals include those responsible for:</p> <p>a) The handling and care of animals prior to fixating the animals;          b) Securing animals for the purpose of stunning or killing them;          c) Stunning of animals;          d) Assessing the effectiveness of stunning;          e) Attaching hooks to or hoisting live animals;          f) sticking of live animals;          g) Slaughter.</p>	Check the education and training of the staff.	Exclusion
SV021	Training registry	There is a training registry for the staff listing the training received by the staff.	The training registry minimally covers the persons who handle live animals.	Make a note of what training is followed by every employee who is involved.	AR
SV022	Refresher course	Staff that work with live animals must follow a refresher course approved by the Animal Protection Society, at least once every three years.	<p>The refresher course at least contains information on the following topics:</p> <p>a) Behaviour, physiology, and welfare of the animal. Here the staff member learns to translate signals in the animal behaviour or appearance into concrete positive or negative causes of this behaviour or appearance.          b) Practical examples of actions of the staff member and their impact on the animals (in the slaughterhouse and/or with video and photo material, for example inspecting the carcass of a pig with high stress levels).          c) Meeting with other parts of the chain, such as the business from which the animals come and the transport. Preferably through a company visit.</p> <p>A refresher course is given by an external expert in the field of pig welfare and health and in the field of stunning and killing pigs.</p> <p>See the website of the Better Life label for a list of approved courses.</p>	Check that the staff members that work with live animals have followed a refresher course recognised by the Animal Protection Society at least once every three years. Make a note of discrepancies.	RI
SV023	Procedures	The staff that works with live animals is aware of the procedures for dealing with suffering animals, stunning and killing of animals, and transporting and unloading animals.		Check, through interviews and on the basis of the procedures in the quality manual, whether the staff knows the procedures.	Exclusion
SV024	Staff	Staff have received training and information to ensure they are aware of the correct method of performing work activities with Better Life animals and/or products.	Staff involved in the entire production process (including purchase or supply of animals, sales and communication regarding Better Life products) are aware of the criteria of the Better Life label and the procedures and working instructions set out in the quality manual for the production of Better Life products.	Check whether the staff are aware of the criteria of the BLk and of the procedures and working instructions specified in the quality manual for the production of Better Life products.	RI
SV025	Working with animals	<p>All animals must be handled and treated calmly, quietly, confidently and with respect, to avoid unnecessary agitation and stress. It is prohibited to:</p> <p>(a) strike or kick the animals;          (b) exert unnecessary pressure on a particularly sensitive area of the body.          (c) to lift or pull the animals by their head, ears, feet or tail,          (d) to use prods or other pointed objects;          (e) to twist, crush or break the tails of animals or to squeeze the animal's eyes.          (f) to cause any other avoidable form of pain, stress or suffering.</p>		Verify, based on interviews and visual observation, whether the personnel work according to this criterion.	Suspension
SV026	Electric goads	No electric goads may be used when transporting the pigs.	Electric goads may not be present at the slaughterhouse.	Note down if an electric goad is present. Note down the device used for driving the animals forward.	RI
SV027	Space in front of the animals	Animals may only be driven forward when there is sufficient space in front of the animals.		Check, through interviews and visual observation, whether the staff is working in accordance with this criterion.	RI
SV028	Registration of animal handling	Work activities related to the handling of animals are registered daily.	This includes the regular checks and maintenance of stunning and killing equipment and any problem-solving measures.	Check that a registration is maintained and kept up to date. Make a note of discrepancies.	AR

Camera surveillance					
SV029	Camera surveillance (CCTV)	From 01-01-2020, camera surveillance (CCTV) must be installed in order to monitor the animals during the following processes: a. unloading from vehicles into the lairage; b. lairaging, including the movement of animals out of the lairage towards the stun point; c. stunning, including animals approaching the stun area; d. shackling of animals after stunning; e. sticking/bleeding of animals.	This surveillance footage can also be used by the slaughterhouse for evaluating the processes, for training staff and for the security of the slaughterhouse. Shall come into force on 01-01-2020.	Check and register whether there is camera surveillance for the named processes.	Warning After 01.01.2020 Suspension
SV029a	Video Content Analysis	Video Content Analysis (VCA) is used for the images recorded in the places specified in SV029.	Based on images, a VCA software system can identify and register abnormal patterns in human and animal behaviour (e.g. more or less activity).  The software generates an alert list of the camera images with abnormal patterns. The Animal Welfare Officer uses this list to assess the processes.  This criterion will come into force after a transitional period that is still to be determined, at the moment that a VCA system for pig abattoirs has been developed and when the Society for the Protection of Animals has established the necessary conditions in this criterion by means of a supplementary decision.	Verify whether VCA is used.	RECOMMENDATION After criterion takes effect: Suspension
SV030	Position of cameras	The cameras are positioned in such a way that they always provide a clear view of the process that is being monitored.	Shall come into force on 01-01-2020.	Make sure the cameras are positioned so that at all times there is a clear view of the relevant processes.	Warning After 01.01.2020 Suspension
SV031	Monitors	It is possible to clearly see footage from all cameras at all times via one or more monitors.	Shall come into force on 01-01-2020.	Make sure the images from all the cameras at all times are clearly visible via at least one monitor.	Warning After 01.01.2020 Suspension
SV032	Recording footage	All camera footage of animals that are subject to the specified processes (see SV029) are recorded.	Shall come into force on 01-01-2020.	Check that all camera footage of animals that are subject to one of the specified processes are recorded.	Warning After 01.01.2020 Suspension
SV033	Recorded footage	For the recorded camera footage, the slaughterhouse must adhere to the following: a. keep the footage for at least 4 weeks; b. on request, provide the footage to BLK inspectors carrying out inspections for or on behalf of the Better Life Foundation.	Shall come into force on 01-01-2020.	Check whether the recorded camera footage by the slaughterhouse: a. is kept for at least 4 weeks; b. is made available. Check a sample of the previous 4 weeks for compliance with the BLK criteria.	Warning After 01.01.2020 Suspension
Approved suppliers					
SV034	Registration of suppliers	The slaughterhouse registers suppliers of BLK animals with the Better Life Foundation.	The supplier is the business location where the BLK animal was last physically present before it arrived at the slaughterhouse.	Check whether the product comes from a supplier that is registered with the Better Life Foundation. Make a note of the suppliers locations for at least three days of the previous year.	AR
SV035	BLK-certified businesses	The pigs and/or pig carcasses that are processed and delivered with the Better Life label come from BLK-certified businesses.	Monitoring certification takes place via the BLK database: <a href="https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank">https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank</a>	Check whether and how the slaughterhouse checks the certifications. Check the procedure and practice.	Exclusion
SV035a	BLK eligibility	The BLK eligibility of the delivered animals is clear from the BLK statement (including type of animal and number of stars: e.g. BLK Pig 1 star) provided in the accompanying documentation pertaining to the delivery of animals for slaughter.	Just "BLK" or "Better Life" is not sufficient.  If animals are included in the delivery that do not or no longer meet the Better Life label, this is indicated. If so, then the number of these animals is stated along with the method for identifying these animals.	Make sure deliveries are accompanied by a statement of Better Life eligibility. Check the documentation for 3 deliveries from the previous year.	AR
SV035b	Entry Check	The slaughterhouse checks before or during receipt of the pigs whether the supplier is certified for the relevant Better Life scope (type of animal and number of stars) at the time of delivery.	The BLK eligibility is clear from the Better Life label statement (including type of animal and number of stars: e.g. BLK Pig 1, 2, 3 stars or BIO), in the accompanying supply chain information or other documentation pertaining to the delivery of animals for slaughter. Just "BLK" or "Better Life" is not sufficient.  Checks include whether the supplier is certified for the Better Life scope (type of animal and number of stars) of the delivered animals, on the basis of the register on the Better Life label website.  The entry check procedure is specified in the quality manual.  A check upon receipt is defined as a check during the delivery planning of the slaughterhouse.	Check whether and how the slaughterhouse checks the certifications of their suppliers. Check the procedure and practice.	RI

SV035c	Transport time	Upon receipt of the BLK eligible porkers to be slaughtered, the slaughterhouse checks that the pigs have not been transported for more than 8 hours (for BLK pigs with 1 and 2 stars) or 6 hours (for BLK pigs with 3 stars).	Pigs that are slaughtered under Better Life: are BLK-worthy pigs and sows and are sold as BLK meat. Transport time is registered on transport documentation which is present in the administration. This documentation must be kept for at least one year. The transport time starts with the loading of the first animal and ends at the unloading of the last animal.	Use the Routenet website to calculate the transport distance/time for the transport truck between the pig location and slaughterhouse. Check a sample of the transport documentation.	RI
SV035d	Better Life eligibility cannot be determined	If the BLK eligibility of the delivered animals cannot be determined these animals are devaluated to non-BLK.	The procedure for the devaluation of such animals is specified in the quality manual.	Check (by means of an interview) if the slaughterhouse devaluates animals that are not recognisable as BLK eligible to a non-BLK status. Check whether the procedure is specified in the quality manual.	RI
<b>Delivery area</b>					
SV036	Visual inspection	There is a visual inspection of the unloading process at the delivery area.		Check on site, make note of discrepancies.	RI
SV037	Tail boards	Tail boards connects to the platform.		Check on site, make note of discrepancies.	RI
SV03	Walkways	The walkways are lit.		Check on site, make note of discrepancies.	RI
SV039	Walkways	The walkway surface provides sufficient grip.		Check on site, make note of discrepancies.	RI
SV040a	Waiting time	The waiting time of the pigs (the period from delivery to slaughter) is kept as short as possible.	A rest period of 30 minutes is taken into account. Animals must at all times be slaughtered on the day of delivery. Pigs may not be kept until the next slaughter day.	Make sure that the practice corresponds to the procedure prescribed in the manual.	RI
SV041	Area for casualty animals	Adjacent to the delivery area, there is an area where casualty animals (seriously sick or injured animals) are stunned and killed as soon as possible.	Casualty animals (seriously sick or injured animals) include animals that are no longer able to move independently or can only do so with difficulty.	Verify that there is an area where casualty animals can be stunned and killed as soon as possible and note the killing method used.	Exclusion
<b>Lairage</b>					
SV042	Delivered groups	The pigs in the lairage are kept in the delivered groups.	Pigs of different groups/transportations are not mixed.	Make a note of discrepancies.	RI
SV043	Enclosure area	The pigs in the lairage are shielded against weather influences and temperature changes.		Make a note of discrepancies.	RI
SV044	Walls	The walls of the lairage are smooth.		Make a note of discrepancies.	RI
SV045	Enclosure area	The pigs in lairage pens are all able to lie down simultaneously.		Make a note of discrepancies.	RI
SV046	Floors	The floors in the lairage provide sufficient grip.	The floor provides sufficient grip to prevent the pigs from slipping.	Check the floors in the enclosure.	RI
SV047	Floors	The floors in the lairage are at a slight angle to avoid puddle formation.		Check the area for puddles. Make a note of discrepancies.	RI
SV048	Enclosure design	The design of the lairage should stimulate the animals to move forwards, by: 1. having as few sharp turns and/or dead corners as possible; 2. no protrusions or obstacles; 3. sufficient lighting.		Ensure the enclosure design meets the requirements.	RI
SV049	Adjacent	All walkways and holding area's must be designed and constructed in such a way that at least two pigs can walk alongside each other.		Verify that at least 2 pigs can walk alongside each other everywhere.	RI
<b>Corridor to the stunning area</b>					
SV050	Walls	The walls in the corridor to the stunning area are smooth.		Check the walls. Make a note of discrepancies.	RI
SV051	Floors	The floors in the corridor to the stunning area provide sufficient grip.		Check the floors. Make a note of discrepancies.	RI
SV052	Corridor to stunning area	The pigs can follow each other in the corridor to the stunning area.	This also applies to the bends in the corridor.	Check the corridor. Make a note of discrepancies.	RI
SV053	Corridor to stunning area	The corridor to the stunning area is wide enough for 2 pigs to walk alongside each other.		Check the corridor. Make a note of discrepancies.	RI
SV054	Corridor to stunning area	The corridor to the stunning area goes from darker to lighter in the direction the pigs will be walking.		Check the corridor. Make a note of discrepancies.	RI
<b>Stunning area</b>					
SV056	Stunning equipment	Stunning equipment (incl. reserve stunning equipment) is checked for defects at least once a day.		Check whether stunning equipment (incl. reserve stunning equipment) is checked daily.	RI
SV057	Check of stunning equipment	The daily check and any deviations found in the stunning equipment (including reserve equipment) is registered.	The daily check and any deviations found in stunning equipment (including reserve equipment) is documented.	Check on the basis of the registrations if the stunning equipment (incl. reserve stunning equipment) is checked every day. Make note of deviations from the previous year.	AR

SV058	Reserve stunning equipment	Functioning reserve stunning equipment is available at the stunning area.		Verify that reserve stunning equipment is present. Note the type of reserve stunning method.	Exclusion
SV060	Stunning method	Animals are only killed after they are stunned.	The stunned state is maintained until the animal has died.	Note which stunning method is used.	Exclusion
SV060a	Stunning method	The animals are stunned with one of the methods prescribed in EU regulation 1099/2099, rendering the animals immediately unconscious and numb.	The animals are stunned with one of the following methods: 1. Penetrating captive bolt instrument 2. Firearm with free projectile 3. Electrical stunning 4. Carbon dioxide (more than 80% CO <sub>2</sub> )	Note which stunning method is used.	Exclusion
SV061	Failed stunning	Failed stunnings must be resolved by immediately and adequately re-stunning the relevant animals.	Failed stunnings and the corrective actions that taken are registered.	By interviewing staff, verify that they are aware of which corrective actions they need to perform in case of a failed stunning. Check that the number of failed stunnings and the corrective actions taken in response are registered. Write down the number of failed stunnings and actions taken for the previous year.	RI
SV061a	Prohibited methods for restraining or stunning	The following fixation or stunning methods are prohibited: a) hanging up or hoisting conscious animals; b) mechanical clamping or tying of the legs or feet of animals; c) severing the spinal cord; d) the use of an electric current to immobilise the animal, without the animal having been stunned or killed under controlled conditions.	d) in particular, all applications with electrical currents that are not administered on both sides of the brain.	Verify that the prohibited fixation methods described are not used.	Suspension
SV061	Emergency plan	There is an emergency plan that is followed when the slaughter or stunning process is stopped (for whatever reason).	The emergency plan minimally describes: - How the animals that have already entered the slaughter process or the stunning area are removed from the slaughter queue or the stunning area and how they are subsequently stunned and bled; - How animals that are already stunned will still be bled.	Check whether there is an emergency plan and whether it meets the minimum requirements.	RI
<b>Electrical stunning</b>					
SV062	Electrical stunning	For electrical stunning, the minimum amperage (key parameters) is: a. not less than 1.3 amperes; b. obtained within 1 second; c. administered for a minimum of 3 seconds.		Check the key parameters of electrical stunning. Make a note of discrepancies.	Suspension
SV063	Measuring equipment for electric stunning	For electric stunning there is measuring equipment that displays and records the key parameters at each stunning.		Verify that there is measuring equipment that displays and records the key parameters for each stunning. Make a note of discrepancies.	RI
SV064	Measuring equipment for electric stunning	The equipment gives a clearly visible and audible warning if one of the key parameters falls below the prescribed minimum value.	The reverse situation is also allowed, in which the equipment emits a clearly visible and audible signal during a stunning if the key parameters are met.	Verify that the measuring equipment emits a clearly visible and audible warning if one of the key parameters falls below the prescribed minimum value. Make a note of discrepancies.	RI
SV065	Amperage measurement	The amperage is checked regularly.	This is done with every delivery of animals at the start of the slaughter process, for example, with measuring equipment in the stunning area which indicates whether the amperage is reached or with testing equipment that simulates the resistance of a pig and can measure the flow of the number of amperes.	Make a note of discrepancies.	RI
SV066	Restrainer	For electrical stunning, the corridor is arranged in such a way that the animals walk towards the restrainer in single file.		Make a note of discrepancies.	RI
SV066a	Restrainer-use	The slaughterhouse ensures that animals are placed in the restrainer only when the staff member tasked with the stunning is ready to stun the animal immediately.		Check the way the restrainer is used.	RI
SV067	sticking directly after electric stunning	Animals are only stunned if they can be bled directly afterwards.	The interval between electric stunning and sticking may not be longer than 15 seconds. Not applicable if, in addition to head stunning, heart stunning is also applied simultaneously, effectively killing the animal.	Check the time interval between electric stunning and sticking. Make a note of discrepancies.	RI
<b>Gas stunning</b>					
SV068	Daily check	On a daily basis, before the gas stunning begins, a check is carried out to ensure that sufficient gas is being administered to incapacitate all the pigs in the stunning area.	A register is kept of these checks.	On the basis of the registrations, verify that daily checks are done to ensure that sufficient gas is administered to incapacitate all of the pigs.	RI
SV069	Calibration of measuring equipment for gas stunning	For gas stunning, there is measuring equipment that is calibrated daily to ensure that the correct gas concentrations are maintained at all times.	Calibration takes place according to the recommendations of the producer with certified calibration gases. Calibrations are registered.	On the basis of the registrations, verify that the measuring equipment is calibrated daily.	RI

SV070	Lighting	A sufficient and appropriate amount of lighting is present in the transport system/lift and the stunning area	The pigs can see other pigs and their environment in order to motivate the other pigs to enter the transport system/lift or stunning area.	Check that there is sufficient lighting in the transport system/lift and the stunning area.	RI
SV071	CO2 stunning	For CO2 stunning, the pigs are driven in groups and stunned.		Make a note of discrepancies.	RI
SV072	Entrance to stunning room	The stunning area must be sufficiently large to ensure that pigs are not restricted when entering the transport system/lift or the stunning area.	A minimum of 2 pigs can walk into the transport system/lift or the stunning area alongside each other.	Check that there is sufficient lighting in the transport system/lift and the stunning area.	RI
SV073	Equipment in the stunning area	The stunning area is fitted with equipment that: 1. maintains the CO2 concentration in the stunning area; 2. at least once a day, measures, continuously displays and registers: i. the CO2 concentration at the point of maximum concentration ii. the time interval of exposure 3. provides clearly visible and audible warning signals when the CO2 concentration falls below 80%.	The maximum concentration of CO2 is measured: - on the floor, for systems in which the CO2 concentration is gradually increased to the maximum level in a static space; - at nose height, for systems that lower the animals into a room with the maximum concentration of CO2.	Verify that the stunning area meets the criteria.	RI
SV074	Number of pigs in the stunning area/lift	All the pigs that have been loaded into the stunning area/lift are able to lie down at the same time.		Verify that all the loaded pigs are able to lie down at the same time in the stunning area.	RI
SV075	Solving problems with CO2 concentration	If the measuring equipment indicates that the CO2 concentration has fallen below 80%, no more pigs are loaded into the stunning area/lift until the problem is solved and the CO2 concentration is back to the minimum required level.		Check the work method when a warning is issued that the concentration has fallen below 80%.	RI
SV076	View of the pigs	It is possible to monitor the pigs in the stunning area at all times.	For example, through a window or a camera. Additional lighting may be necessary to monitor the pigs continually.	Verify that it is possible at all times to monitor the pigs in the stunning area. Note the method.	RI
SV077	Interval between entry and reaching maximum concentration	As soon as an animal has entered the stunning area, the animal must receive the maximum concentration of CO2 within 30 seconds, or 20 seconds with a lift system.		Check the time interval between entering the stunning area and achieving the maximum concentration.	Suspension
SV078	Maximum CO2 concentration	No animals are loaded into the stunning area until the CO2 concentration, at the time of measurement of the maximum concentration, is at least 80%.		Check that no animals are loaded into the stunning area until the CO2 concentration, at the time of measurement of the maximum concentration, is at least 85%.	RI
SV080	Time spent in the stunning area	The animals continue to be exposed to the maximum CO2 concentration for long enough to ensure that the animals do not show signs of recovery before the bleeding has been completed.	This period is specified in the critical procedures.	Check the period that animals are kept at the point of maximum concentration and whether this corresponds with the period in the critical procedure.	RI
SV082	sticking directly after gas stunning	Animals are only stunned if they can be bled-out directly afterwards.	The interval between gas stunning and sticking is short enough to ensure that there is no possibility that animals show signs of recovery before the sticking has been completed.  The guideline for this is that the animals are stabbed within 90 seconds after gas stunning. This is only a guideline, since there is a lot of variety in the systems used.	Check the time interval between electric stunning and sticking. Make note of any deviations from the table.	RI
<b>Effectiveness of stunning</b>					
SV083	Monitoring effectiveness of stunning	The effectiveness of stunning is monitored.	Effective stunning results in the immediate onset of unconsciousness and numbness until after the time of killing. An animal has been effectively stunned if rhythmic breathing, eyelid (when touching the eyelid briefly) and corneal reflexes (when touching the cornea briefly) are absent. For at least 1 in 10 animals, the assessment is made whether they have been effectively stunned and all animals showing a higher than average number of spasms are checked.	Make sure the effectiveness of stunning is monitored correctly as a critical procedure.	Suspension
SV084	Registration of monitoring effectiveness of stunning	The effectiveness of the stunning is recorded in a register.		Verify that the monitoring of the effectiveness of stunning is registered.	AR
SV085	Re-stunning	If there are signals that an animal is not effectively stunned, the animal is stunned again immediately.	One of the following methods for re-stunning is used: 1. Penetrating captive bolt instrument 2. Electrical stunning, with at least 1.3 Amps for at least 3 seconds.	By interviewing staff, verify that they are aware of which corrective actions they need to perform in case of a failed stunning. Check the method of re-stunning. Register the re-stunning method.	RI
SV086	Availability of emergency equipment for re-stunning	Emergency equipment for re-stunning is easy and readily available and accessible.		Check availability and accessibility of emergency equipment for re-stunning.	Suspension
<b>Bleeding</b>					
SV087	Bleeding	All animals are stuck directly after stunning, with sufficiently rapid blood loss to ensure that the animal is dead after bleeding.		Check sticking method.	RI
SV088	Interval between sticking and further processing	Further dressing or scalding may only take place once it is verified that the animal no longer shows signs of life.	After sticking, the animal is left alone for at least 20 seconds until all the reflexes of the brain stem have stopped.	Check the time interval between bleeding and further processing.	RI



SV089	Bleeding per animal	When stunning, hooking up, hoisting and bleeding the animals is carried out by one person, that person must have completed all these actions with one animal before continuing on to the next animal.		If stunning, attaching hooks, hoisting and bleeding the animals is carried out by one person, make sure that all these actions are successively completed with one animal before continuing on to the next animal.	RI
SV089a	Failed bleeding	Failed bleeding must be resolved immediately by adequately bleeding the relevant animals immediately.	Failed bleedings and the corrective actions taken in response are registered.	By interviewing staff, verify that they are aware of which corrective actions they need to perform in case of a failed bleeding. Check whether the number of failed bleedings and the corrective actions taken in response are registered. Write down the number of failed bleedings and actions taken last year.	RI
<b>Detection of boar taint through the human nose</b>					
SV090	Procedure for detection of boar taint through the human nose	There is a procedure in place to reliably detect specific boar taint in boar carcasses through the human nose, and this procedure is implemented via work instructions.	The procedure must describe all aspects for the detection of boar taint through the human nose. All aspects of the procedure are implemented in the workplace. The boar taint detection via the human nose can be outsourced to an external party, if this external party demonstrably works according to a procedure that meets the below BLK criteria for boar taint detection through the human nose.	Check whether a procedure is in place.	AR
SV091	Sensitivity, specificity and repeatability of boar taint test	The sensitivity, specificity and repeatability of the performed boar taint test is specified in the procedure.		Check whether the sensitivity, specificity and repeatability has been specified in the procedure.	AR
SV092	Test time per animal and maximum test time per tester.	The testing time per individual animal and the maximum continuous operational time per person carrying out the boar taint test is specified in the procedure and this procedure is implemented.	The testing time per animal and the continuous operational testing time per individual person carrying out the boar taint test is specified.	Verify that the procedure describes how the testing time per individual animal and the maximum continuous operational time per tester is specified.	AR
SV093	Monitor tester performance	The procedure contains a description of the methods for monitoring the actions of the person carrying out the boar taint tests, including conducting shadow checks and this procedure is implemented.	A shadow check is a parallel check in which two people test the same animal and the test results are compared.	Make sure that the procedure describes how the performance of testers is monitored and how shadow controls are used.	AR
SV094	Content and frequency of training	For the persons performing the boar taint tests, the training content and frequency are specified in the procedure.	There is an initial training and regular refresher course. Staff members who carry out the boar taint detection have been trained in accordance with the procedure. The completed training is registered per person.	Make sure that the training content and frequency for employees who carry out the boar taint tests is described in the procedure. Make sure that the training followed and the frequency are registered.	AR
SV095	Channelling carcasses with odour deviations.	The logistical process for the separate processing of Better Life carcasses with a specific odour deviation is specified in the procedure and this procedure is implemented.	Better Life carcasses with a specific odour deviation are processed in a channelled manner, for example in Better Life products that no longer need to be heated by the consumer.	Make sure that the procedure describes the logistical process to be following for the carcasses with a specific odour deviation.	AR
SV096	Deviations from the procedure	In case of deviations from the procedure, appropriate corrective and preventive actions are taken.	These measures shall be registered.	In case of deviations from the procedure, verify that appropriate corrective and preventive actions have been taken.	AR
<b>Feedback of slaughter findings</b>					
SV097	Feedback of slaughter findings to the supplier	The slaughterhouse provides feedback of the slaughter findings (incl. slaughter deviations) of the delivered pigs in a uniform manner (broken down by individual pig) to the pig farmer/supplier.	Feedback to the supplier may be provided in writing or digitally. This feedback concerns the test data regarding the presence of the following slaughter deviations: - pneumonia; - pleurisy; - liver disorders; - skin infections; - damage to legs or tail; - disqualification of (parts of) carcasses; - the average deviations (e.g. in % per delivered group) across all suppliers of the slaughterhouse.	Check copies of feedback reports containing the slaughter findings from the previous year.	AR
SV097a	Feedback of boar taint findings to the supplier	The feedback of the results for each delivery that have been tested for boar taint are demonstrably provided to the pig farmer/supplier.		On the basis of a sample of at least 10 suppliers, verify that the slaughter findings of each delivery are provided as feedback to the pig farmer/supplier.	AR

Customers of Better Life products					
SV098	BLK-certified customers	The slaughterhouse checks whether the Better Life carcasses and/or meat are supplied to businesses that are certified for the relevant Better Life scope (type of animal and number of stars) or have been approved by the Better Life Foundation.	<p>A certification check can be carried out through the Better Life website: <a href="https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank">https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank</a></p> <p>Or the slaughterhouse has a copy in their records of the approval letters which are not older than 3 months.</p> <p>Customers may choose not to participate in the Better Life label. In this case, the slaughterhouse will:</p> <ol style="list-style-type: none"> <li>1. downgrade the product to non-BLK status and may not state that the product meets the Better Life label on the delivery note;</li> <li>2. provide a statement (e-mail/letter) in which the customer states that it will in no way communicate the Better Life label.</li> </ol>	Verify that all customers are BLK certified for the relevant Better Life scope (type of animal and number of stars) and whether the slaughterhouse checks the certifications/approvals. Make a note of discrepancies. Not applicable if there is a declaration.	RI
SV099	Registration of customers/buyers	The slaughterhouse registers all customers/buyers of Better Life products (in accordance with the scope of the certificate, type of animal and number of stars) with the Better Life Foundation.	The customer is the business location where the slaughterhouse physically sends the BLK product.	Check whether Better Life products are transported to a customer that is registered with the Better Life Foundation. For at least three days from the previous year, note the name and address details of the customer business locations that are part of the sample.	AR
SV100	Check for approval/certification of customers/buyers	The slaughterhouse regularly checks whether customers that are supplied with Better Life products are approved/certified for the relevant scope (type of animal and number of stars) or approved by the Better Life Foundation.	<p>A certification check can be carried out through the Better Life website: <a href="https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank">https://beterleven.dierenbescherming.nl/zakelijk/deelname/databank</a></p> <p>Or the slaughterhouse has a copy in their records of the approval letters which are not older than 3 months.</p> <p>Customers may choose not to participate in the Better Life label. In this case, the slaughterhouse will:</p> <ol style="list-style-type: none"> <li>1. downgrade the product to non-BLK status and may not state that the product meets the Better Life label on the delivery note;</li> <li>2. provide a statement (e-mail/letter) in which the customer states that it will in no way communicate the Better Life label. The processor must also report this in writing to the Better Life Foundation.</li> </ol>	Check whether all customers are BLK certified or approved. Verify that the slaughterhouse checks the certifications/approvals. Make a note of discrepancies. Not applicable if there is a declaration.	RI
Delivered Better Life products					
SV101	Better Life label	The Better Life product is supplied with the accompanying Better Life scope (the type of animal and number of stars) with the correct number of stars or fewer stars in a text or label for business-to-business dealings or with a label for consumer packaging.	In the case of biological products with a 3 star BLK, the three stars may simply be replaced by Biological or BIO. This designation is made correctly on the packaging of the Better Life product as well as on the delivery note (at row level) and invoice.	For three days from the last month, check whether the designation is on the Better Life products and the accompanying documents.	AR
SV102	Approved BLK products	Only Better Life products approved by the Better Life Foundation are supplied with the Better Life label.  A product specification for processed products must be submitted to the Better Life Foundation for approval.	Participants that have obtained permission from the Better Life Foundation to produce Better Life products immediately, are not required to wait for the assessment/approval of the Better Life Foundation.	Check whether the Better Life Foundation has approved the supplied Better Life products. Make a note of discrepancies.	Suspension
SV103	Delivery note	Better Life products are supplied with a delivery note.	The delivery note must include at least the following details: - The name and address of the supplier; - Name of the customer; - Number and quantity in kilograms per delivered component; - Date of delivery; - Whether the product (at the rule level) meets the Better Life scope (type of animal and number of stars).	Check whether deliveries are accompanied by a complete delivery note. Check the delivery notes for at least three deliveries from the previous year.	AR
Logistics service providers of Better Life products					
SV104	Registration of logistics service providers	The slaughterhouse registers the logistics service providers of Better Life products (in accordance with the scope of the certificate, type of animal and number of stars) with the Better Life Foundation.	Logistics service providers include distribution/transport firms, cold stores, traders, etc. that transport, store or trade on behalf of the owner of the Better Life products but do not carry out any processing on the product. If the logistics service provider also is/becomes the owner of the Better Life product, it is registered as the customer/buyer with the Better Life Foundation.	For at least three days from the previous year, note the name and address details of the logistics service providers that are part of the sample. Check whether the logistics service provider is/becomes the owner of the Better Life product. If so, check whether the logistics service provider is registered with the Better Life Foundation as a customer/buyer.	AR
Changes					
SV105	Changes to suppliers	Changes to BLK-certified suppliers are registered directly with the Better Life Foundation.	Check whether changes have been passed on.	Check whether changes have been passed on. Make a note of discrepancies.	AR

SV106	Changes to customers/buyers	Changes to BLK-certified customers/buyers are registered directly with the Better Life Foundation.	Check whether changes have been passed on.	Check whether changes have been passed on. Make a note of discrepancies.	AR
SV107	Changes to forms of communication and publicity	New or altered forms of communication and publicity that refer to the Better Life label (ie. Packaging, ads, brochures, websites, ect.) are submitted by the slaughterhouse to the Better Life Foundation for approval.	Forms of communication and publicity must comply with the style guide of the Better Life Foundation. The version of the style guide on the BLk website is always the leading authority. Approval is obtained before these forms of communication and publicity are used. Participants that have obtained permission for this purpose from the Better Life Foundation may use these forms of communication and publicity immediately and are not required to wait for the assessment of the Better Life Foundation.	Check whether changes have been passed on. Make a note of discrepancies.	AR